TSO-488GB

Whynter Grande 40 Quart Capacity Counter-Top Multi-Function Intelligent Convection Steam Oven Air Fryer, Oven, Yogurt Maker, Dehydrator & DIY Mode

RECIPE GUIDE

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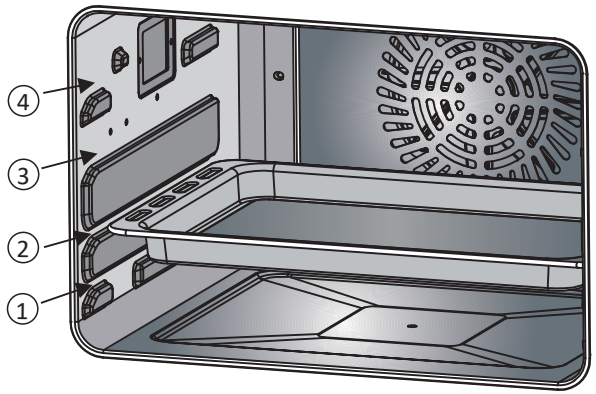


The tray and grill have 4 layers of placement options.
Please refer to the recommended layer in the user manual or the recipes provided.

NOTES:

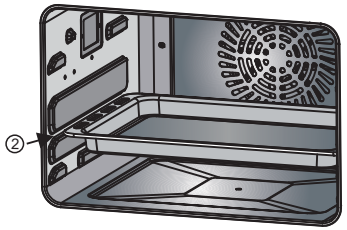
1. If using bigger or thicker sized food, use DIY function to adjust cooking time and temperature.
2. When using the “Roast” function, put placed a lined tray on the first layer of the oven to catch food drippings and oil.
3. Recipes are provided to provide inspiration as you get to know your new oven. Adjust ingredients and cooking time to desired preference.

Steam

Steamed White Rice

Ingredients:

- 1 cup long or short grain white or Jasmine rice
- 1 ½ cups of water



Preparation:

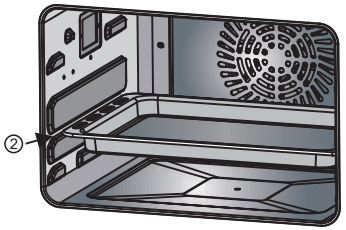
1. Rinse rice and place it in an oven-safe dish. Add water into the dish with the rice and cover it with a lid or aluminum foil
2. Place the rice into steam oven on the second rack and set to the “E-2" program or use the DIY steam function and steam at 210 °F for 20-30 minutes.
3. Fluff with a fork and let stand for 2 minutes.

Steam

Steamed Fish

Ingredients:

- 4 – 1 ½ to 2” filets of flaky fish, such as Tilapia or Salmon
- 2 Tablespoons of extra virgin olive oil
- Desired seasonings
- Juice of 1 lemon (optional)



Preparation:

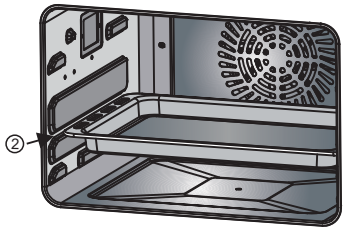
1. Coat the oven pan with oil/ cooking spray or line with parchment paper.
2. Brush the fillets with oil, pour on lemon juice and season.
3. Place the fillets on the oven pan on the second layer and set the oven to the “E-3" program or set the DIY steam function and steam at 210 ° for 20 minutes. Check the fillets at the 10-15-minute mark to check for desired texture. Continue cooking if preferred.

Steam

Steamed Shrimp

Ingredients:

- 1 ½ pounds of raw, unpeeled, deveined shrimp
- Juice of 1 lemon
- 1 lemon cut into wedges
- 1 ½ tablespoons Old Bay Seasoning



Preparation:

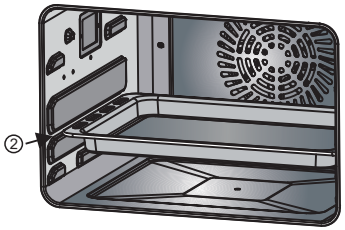
1. Combine all ingredients in a large bowl.
2. 2Mix until combined.
3. Pour mixed ingredients onto the oven pan on the second layer.
4. Set to the “E-4" program, or the DIY steam function to steam at 210 °F for 15 minutes or until the shrimp are slightly pink.

Steam

Steamed Crab

Ingredients:

- 6 whole crabs
- Ginger slices (optional)
- Minced garlic (optional)
- ½ teaspoon salt



Preparation:

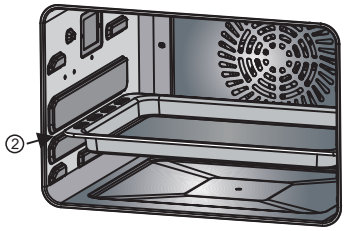
1. Place the crabs onto the oven pan and spread the ginger slices and garlic around.
2. Place the pan on the second layer and set to the “E-5" program or set the DIY steam function and steam at 210 °F for 30 minutes.

Steam

Hard-boiled Eggs

Ingredients:

- 6 eggs



Preparation:

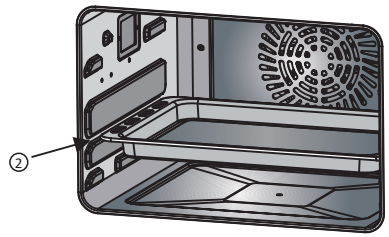
1. Place the eggs on the oven pan.
2. Place the eggs into steam oven the second layer and set to the “E-6" program or set the DIY steam function and steam at 210 °F for 16 minutes.

Steam

Steamed Vegetables

Ingredients:

- 1 ½ pounds of vegetables of your choice
- ½ Tablespoons of extra virgin olive oil
- Spices and herbs of your choice



Preparation:

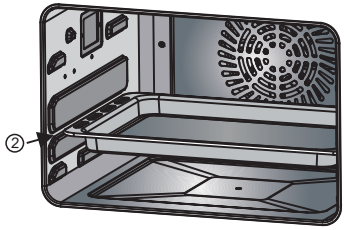
1. Wash and pat dry the vegetables.
2. Slice or chop vegetables.
3. Place the vegetable on the oven pan.
4. Place the vegetable into steam oven the second layer and set to the “E-1" program or set the DIY steam function and steam at 210 °F for 16 minutes.

Steam

Yogurt

Ingredients:

- 4 cups (1 quart) whole or low-fat milk
- 1/2 cup non-pasteurized whole milk or low-fat plain yogurt containing active yogurt cultures, at room temperature or powdered yogurt starter (amount specified on package)



Preparation:

1. Heat the milk to 180° F on the stove using a thermometer. Allow to cool to 110° F.
2. Pour a small amount of the heated milk into a bowl and dissolve the yogurt or yogurt starter.
3. Incorporate the milk/ starter mixture back into the quart of heated milk and mix well.
4. Pour mixture into small oven safe jars and place on the oven pan.
5. Slide the oven pan into the oven on the second layer.
6. Set the oven to the “Making Yogurt” selection (non-adjustable default temperature 115 °F and default time of 8 hours).
7. Refrigerate overnight.

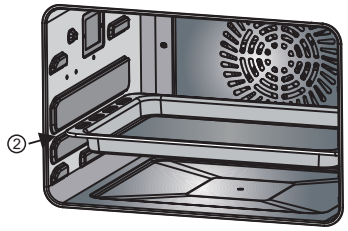
Note: As yogurt ages, it becomes tarter. If more whey separates out of the yogurt, just stir before serving. Optional: Stir any flavorings such as jam, honey, dulce de leche, molasses, fresh or dried fruit, garlic, herbs, etc. into the yogurt just before serving. For thicker, Greek-style yogurt, after incubation, spoon the yogurt into a cheese cloth lined colander set over a bowl and let it drain, covered in the refrigerator, for at least 1 hour or overnight. Discard the whey that drains out of the yogurt or reserve it for another use.

Steam

Steamed Potatoes

Ingredients:

- 2 pounds small potatoes (any variety)
- ½ cup extra virgin olive oil
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- Spices and herbs of your choice



Preparation:

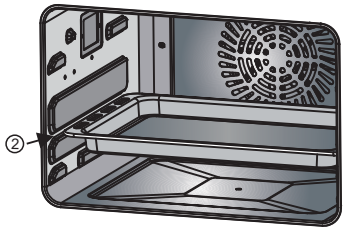
1. Clean, peel and cut potatoes into quarters.
2. Coat the potatoes with the olive oil and spices/ herbs.
3. Place the potatoes into steam oven the second layer and set to the “E-9" program or set the DIY steam function and steam at 210 °F for 30 minutes.

Steam

Steamed Cakes

Ingredients:

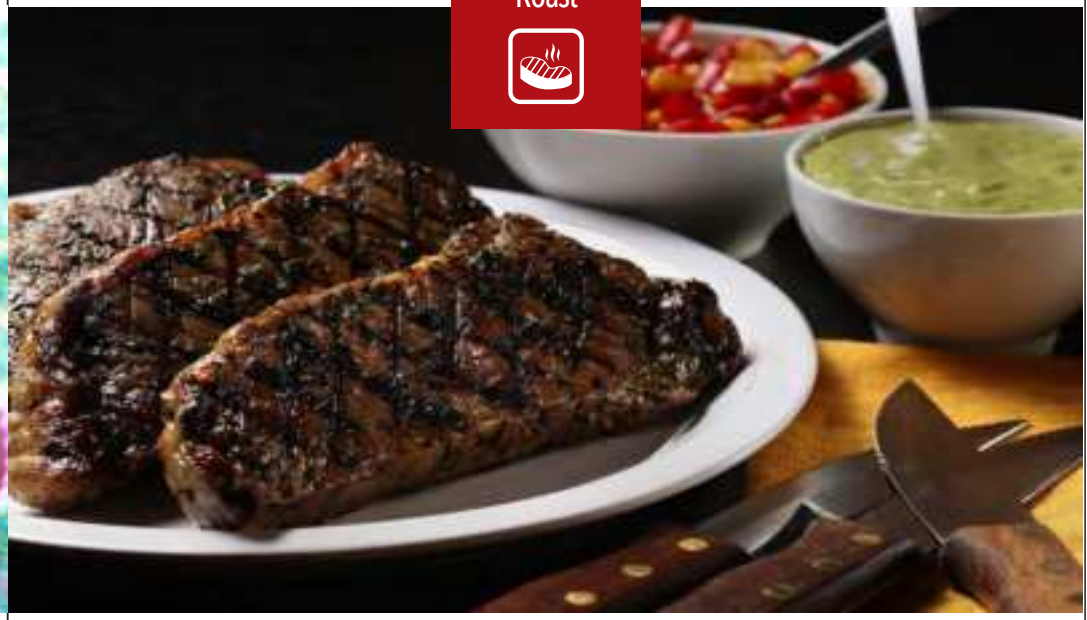
- Ingredients
- 2 eggs
- 65 grams sugar
- 120 grams all-purpose flour
- 2 tsp baking powder
- 60 ml milk
- 45 ml vegetable oil
- 2 tbsp cocoa powder
- Chocolate chips



Preparation:

1. Beat egg and sugar together, then add in milk and vegetable oil, mix well.
2. Sift in flour and baking powder, mix until smooth.
3. Divide the batter into two, add cocoa powder and chocolate chips in one portion of batter, mix well.
4. Pour the batter into ramekin, set the DIY steam function and steam it at 210 °F for 10 minutes until cooked.

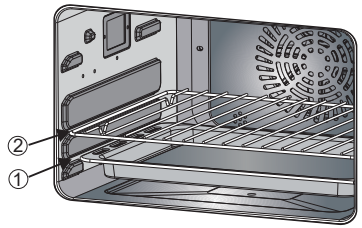
Roast



Grilled Steak

Ingredients:

- 1 1/2“ Steak
- 1 1/2 teaspoons salt
- 1/12 teaspoon freshly ground black pepper
- Additional seasoning of choice



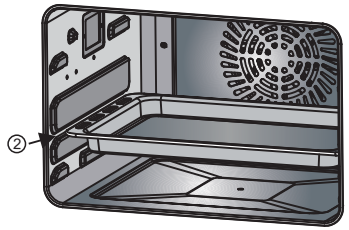
Preparation:

1. Preheat the oven.
2. Line the oven pan with parchment paper or foil and place it into the oven on the first layer to collect oil and juices.
3. Place the meat on Grill Rack and place the grill into oven on the second layer.
4. Start the “F-2" program or set the DIY function and roast at 450 °F with top heater pipe and Bottom heater pipe selection until desired doneness.

Roasted Chicken

Ingredients:

- 1 (3 1⁄2 to 4-pound) whole chicken
- 2 cloves garlic, smashed
- Fresh herbs of your choice, such as fresh rosemary or thyme
- ½ lemon, cut into wedges
- 1 tablespoon extra virgin olive oil
- 2 teaspoons salt
- 1 teaspoon freshly ground black pepper



Preparation:

1. Preheat the oven.
2. Pat dry the chicken and place the fresh herbs inside of the cavity.
3. Use kitchen twine to truss the chicken closed.
4. Brush the chicken with olive oil and season it with salt and pepper.

Roast

Option 1 - Roasting Forks and Fork Bracket:

Pierce and insert the Roasting Forks and Fork Bracket
** need detailed instructions to install + pictures

1. Line the oven pan with parchment paper or foil and place it into the oven on the first layer to collect oil and juices.
2. Start the “F-1" program or set the DIY function and roast at 450 °F with Top and bottom heater pipe or back heater convection selection for 35 minutes.

Option 2 - Grill Rack

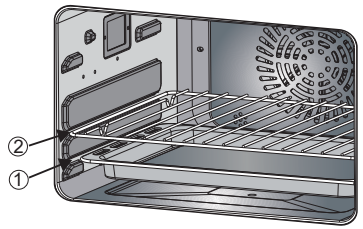
1. Line the oven pan with parchment paper or foil and place it into the oven on the first layer to collect oil and juices.
2. Place the chicken on Grill Rack and place the grill into oven on the second layer.
3. Start the “F-1" program or set the DIY function and roast at 450 °F with top heater pipe and Bottom heater pipe or back heater convection selection for 20 minutes.
4. Turn the chicken over on the grill and roast for an additional 15 minutes.
5. After Removing from the oven, tent the chicken using aluminum foil and allow it to rest for 15 minutes before serving.

Roast

Grilled Bacon-Wrapped Sausages

Ingredients:

- 3 raw sausages
- 3 slices of bacon (sliced in half lengthwise)



Preparation:

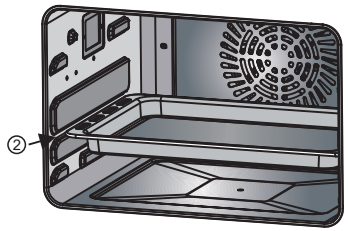
1. Wrap the sliced bacon strips around the sausage links and tuck the ends or secure with a toothpick.
2. Preheat the oven.
3. Place the sausages onto the Grill Rack and place the grill into oven on the second layer.
4. Line the oven pan with parchment paper or foil and place it into the oven on the first layer to collect oil and juices.
5. Set to the “F-9" program or the DIY function to roast at 395 °F with the top and bottom heater pipe selection for 20 minutes, flipping the sausages halfway through the cooking time.

Roast

Roasted Shrimp

Ingredients:

- 1 ½ pounds of raw, unpeeled, deveined shrimp
- Juice of 1 lemon
- 1 lemon cut into wedges
- 1 ½ tablespoons Old Bay Seasoning



Preparation:

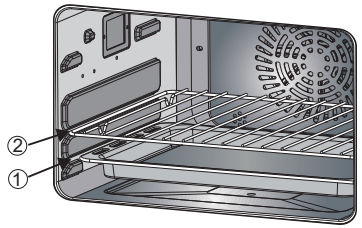
1. Combine all ingredients in a large bowl and mix until combined.
2. Preheat the oven.
3. Line the oven pan with parchment paper or foil and place the shrimp on the pan.
4. Pour mixed ingredients onto the baking pan on the second layer.
5. Set to the “F-8" program or the DIY function to roast at 360 °F with the top and bottom heater pipe selection for 15 minutes or until the shrimp are slightly pink.

Roast

Roast Lamb Chops

Ingredients:

- 1 lb. of Lamb Rib Chops
- 2 tablespoons minced fresh rosemary
- 2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- 1 garlic clove, minced
- 2 tablespoons extra virgin olive oil



Preparation:

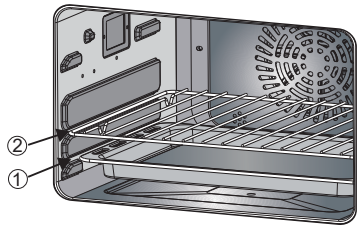
1. Make a marinate using the salt, pepper, garlic, rosemary and 2 tablespoons of the olive oil.
2. Add the chops to the mixture and massage it into the meat and place into the refrigerator for 2 hours up to 24 hours.
3. Preheat the oven.
4. Line the oven pan with parchment paper or foil and place it into the oven on the first layer to collect oil and juices.
5. Place the chops on Grill Rack and place the grill into oven on the second layer.
6. Start the “F-3" program or set the DIY function and roast at 395 °F with the top and bottom heater pipe or the back heater convection selection until desired doneness.
7. After removing from the oven, tent the chops using aluminum foil and allow to rest for 3-5 minutes before serving.

Roast

Roast Salmon

Ingredients:

- 2 Salmon fillets
- 1 teaspoon sea salt
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon rum
- 1 teaspoon extra virgin olive oil
- 1 teaspoon rosemary leaves



Preparation:

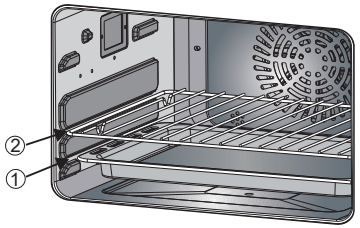
1. Clean salmon fillets.
2. Season both salmon fillets with sea salt and black pepper on both sides.
3. Add rum, olive oil and rosemary leaves and cover plastic wrap for 10 minutes.
4. Preheat the oven.
5. Place the fillets in the oven on the second layer.
6. Set the oven to the “F-4" program or set the DIY function and roast at 430 °F with the top and bottom heater pipe selection for 20 minutes.

Roast

Roasted Marinated Chicken Legs

Ingredients:

- 2½ pounds chicken drumsticks
- 2/3 cup soy sauce
- 5 ½ tablespoons brown sugar
- 2 cloves of minced garlic
- 2 tablespoons of rice vinegar
- 1 ½ tablespoons of honey
- 1 tablespoon sesame oil
- ½ tablespoon fresh chopped ginger



Preparation:

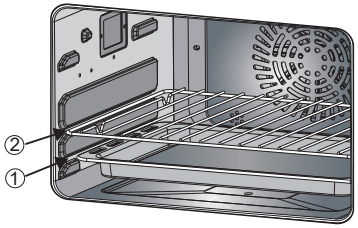
1. Pat dry drumsticks with a paper towel.
2. Combine all ingredients but the chicken into a bowl and mix.
3. Marinate the chicken legs in the mixture for 1-2 hours.
4. Preheat the oven.
5. Line the oven pan with parchment paper or foil and place it into the oven on the first layer to collect oil and juices.
6. Place the chicken legs on the Grill Rack and place the grill into oven on the second layer.
7. Set the oven to the “F-5" program or set the DIY function and roast at 395 °F with the top and bottom heater pipe selection for 20 minutes.
8. Flip the chicken on the pan and continue to cook for an additional 10 minutes.
9. Remove from oven and toss in your favorite wing sauce.

Roast

Grilled Fish

Ingredients:

- 4 – 1 ½ to 2” filets of flaky fish, such as Tilapia or Salmon
- 2 Tbs olive oil
- Desired seasonings
- Juice of 1 lemon (optional)



Preparation:

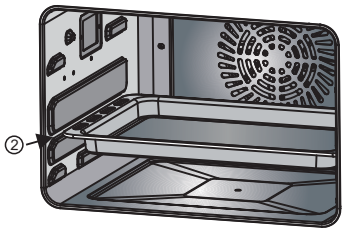
1. Brush the fillets with oil, pour on lemon juice and season.
2. Preheat the oven.
3. Line the oven pan with parchment paper or foil and place it into the oven on the first layer to collect oil and juices.
4. Place the fish on Grill Rack and place the grill into oven on the second layer.
5. Start the “F-4" program or set the DIY function and roast at 430 °F for 20 minutes.
6. Place the fillets in the oven pan on the second layer and set the oven to the “F-4" program or set the DIY function and roast at 210 °F with the top and bottom heater pipe selection for 20 minutes. Check the fillets at the 10-15-minute mark to check for desired texture. Continue cooking if preferred.

Bake

Chiffon Cake

Ingredients:

- 5 eggs
- 40 grams milk
- 40 grams olive oil
- 25 grams white sugar (for yolks)
- 45 grams white sugar (for egg whites)
- 80 grams low gluten flour



Preparation:

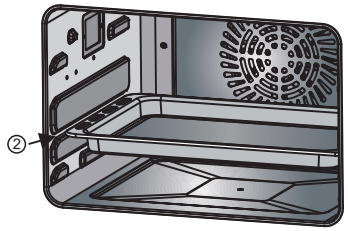
1. Separate the yokes from the eggs.
2. Egg Yolk Mixture: Add 25 grams of white sugar to the bowl containing the egg yolks, stirring evenly with a whisk. Stir in milk and olive oil. sift the flour into the mixture using a silicone spatula.
3. Egg White Foam: Using an electric mixer, stir the egg white at low speed until foamy. Add the sugar in 3 increments and stir them with the whisk until small peaks form.
4. Cake Batter: Pour egg white mixture into egg yolk mixture in 3 increments, mixing between increments.
5. Pour the cake batter into an 8-inch cake pan. Tap the pan to release any air bubbles.
6. Place the pan into the preheated oven on the second layer.
7. Set to the “H-5" program or set the DIY function and bake it at 300 °F with the top and bottom heater pipe selection for 50 minutes. Allow to cool before serving.

Bake

Baguette Bread

Ingredients:

- 170 grams high gluten flour
- 70 grams low gluten flour
- 3 grams yeast
- 3 grams salt
- 135 grams water



Preparation:

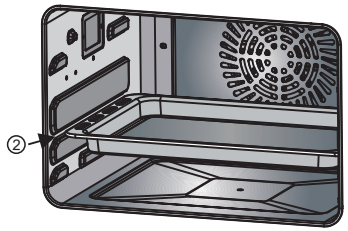
1. Dissolve yeast in water.
2. Add the high gluten flour, low gluten flour and salt to the yeast water.
3. Knead mixture into a smooth dough and ferment the dough for 20 minutes at room temperature.
4. Knead the dough again and ferment for an additional 30 minutes.
5. Ferment the dough until doubles in size.
6. Divide the fermented dough into three parts, making them into balls and then loosening for 10 minutes.
7. Roll the dough into long tube shapes.
8. Rub the dough into bread billets.
9. Place the bread billets on the oven pan and place it into the oven to ferment for 30 minutes.
10. When the bread billets ferment and double in size. Sprinkle some dry flour onto the work surface and cut them shallowly with a knife.
11. Place the dough into a preheated oven on the second layer.
12. Set to the “H-1" program or set the DIY function to bake at 360 °F with the top and bottom heater pipe selection for 16 minutes.

Bake

Pizza

Ingredients:

- 10” prepared pizza crust
- Preferred pizza sauce
- Preferred pizza toppings



Preparation:

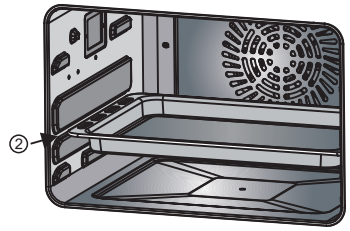
1. Preheat the oven.
2. Build your pizza by spreading pizza sauce onto the crust and tipping with cheese and desired toppings.
3. Place the pizza on the baking pan in the oven on the second layer.
4. Set to the “H-3" program or the DIY function to roast at 360 °F with the top and bottom heater pipe selection for 22 minutes.

Bake

Burnt Basque Cheesecake

Ingredients:

- 226 grams cream cheese (cold)
- 1 cup heavy cream (cold)
- 100 grams granulated sugar
- 2 large eggs
- 15 grams cake flour
- 1/2 teaspoon vanilla extract
- Pinch of salt



Preparation:

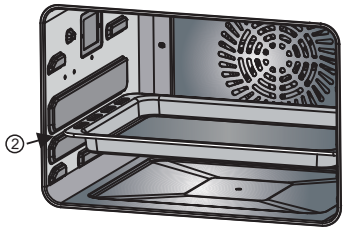
1. Preheat the oven to the 450 °F.
2. Line a 6-inch cake pan, or spring form pan with 2.5-inch sides with parchment paper. Trim away any excess paper from the sides and crease the sides of the paper to hold its shape.
3. Add all of the ingredients to a blender and blend until smooth. Rest for about 10-15 minutes to eliminate air bubbles.
4. Pour the mixture into the prepared cake pan and tap the pan to release any air bubbles.
5. Place onto the preheated oven on the second layer.
6. Set the DIY function and bake at 450 °F with the top and bottom heater pipe selection for approximately 20 minutes, until the top is puffed and nearly black. The cake should still be very jiggly in the center when you remove it from the oven.
7. Let the cheesecake cool before removing the parchment paper and slicing.

Bake

Whole Wheat Bread

Ingredients:

- 300 grams whole wheat flour
- 50 grams sugar
- 3 grams salt
- 5 grams yeast
- 50 grams light cream
- 90 grams milk
- 35 grams butter
- 1 egg
- Dry old-fashioned oats for topping



Preparation:

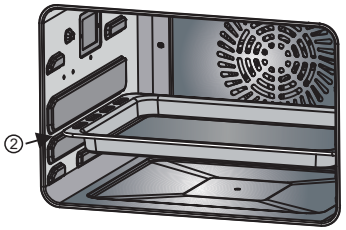
1. Mix the dry ingredients in a bowl.
2. Add the cream and milk into a stand mixer and mix.
3. Slowly add the dry mixture.
4. Set the mixer to knead and add butter.
5. Once a dough has formed, ferment it at room temperature for 30 minutes.
6. Knead the dough to remove any air and then ferment for an additional 30 minutes.
7. After fermenting, place the dough in a bread pan and brush the top with the beaten egg liquid and sprinkle with oats.
8. Place the dough into a preheated oven on the second layer.
9. Set to the “H-2" program or set the DIY function to bake at 360 °F with the top and bottom heater pipe selection for 20 minutes.

Bake

Egg Tart

Ingredients:

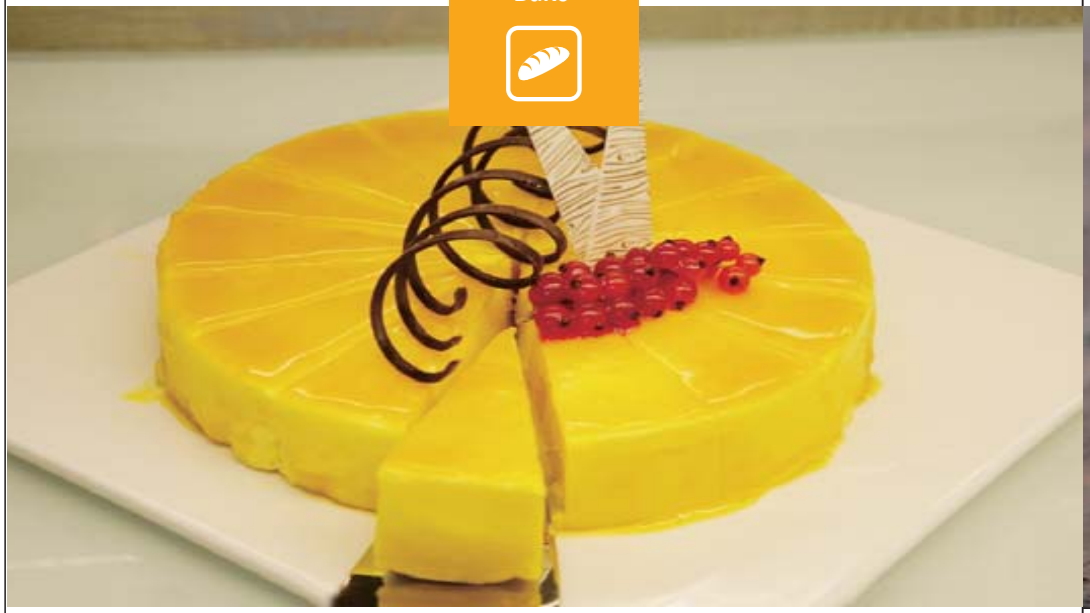
- Ready-made pastry tarts
- 2 eggs
- 45 grams white sugar
- 50 grams milk
- 125 grams water



Preparation:

1. Egg Tart Filling: Add the eggs to a bowl. Whisk in the sugar. Add the milk continuing to stir and add the water until well combined.
2. Remove any surface bubbles by pouring through a sieve.
3. Pour the filling into the pastry tart to 80% volume.
4. Place onto the baking pan into a preheated oven on the second layer.
5. Set the “H-9" program or set the DIY function and bake at 360 °F with the top and bottom heater pipe selection for 22 minutes.

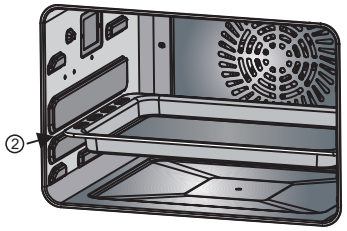
Bake



Yogurt Cheesecake

Ingredients:

- 3 eggs
- 25 grams low gluten flour
- 35 grams fine sugar
- 50 grams plain yogurt
- 125 grams cream cheese (softened)
- 30 grams unsalted butter (softened)



Preparation:

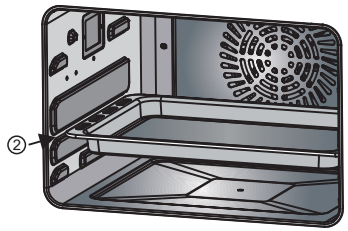
1. Separate the yokes from the eggs.
2. Egg Yolk Mixture: Place an empty bowl into a larger bowl filled with hot water. Add the yogurt and cream cheese to the empty bowl and stir until combined. Add the butter to the mixture and continue to stir into a smooth paste. Add the egg yolk to the paste and quickly stir together. Remove the bowl with the mixture from the hot water and sift the flour into egg mixture stirring until smooth. The mixture should become shiny, smooth and delicate.
3. Preheat the oven until it reaches 350 °F. Pour the hot water into the baking pan and place it in the oven.
4. Egg White Foam: using an electric mixer to stir the egg white at low speed until foamy. Add the sugar in 3 increments and stir them with the whisk until small peaks form.
5. Cake Batter: Pour egg white mixture into egg yolk mixture in 3 increments, mixing between increments.
6. Place cake batter into a cake pan and put pan into preheated oven on the second layer.
7. Set to the “H-4" program or set the DIY function and bake it at 300 °F with the top and bottom heater pipe selection for 60 minutes. Allow to cool before serving.

Bake

Shortbread Cookies

Ingredients:

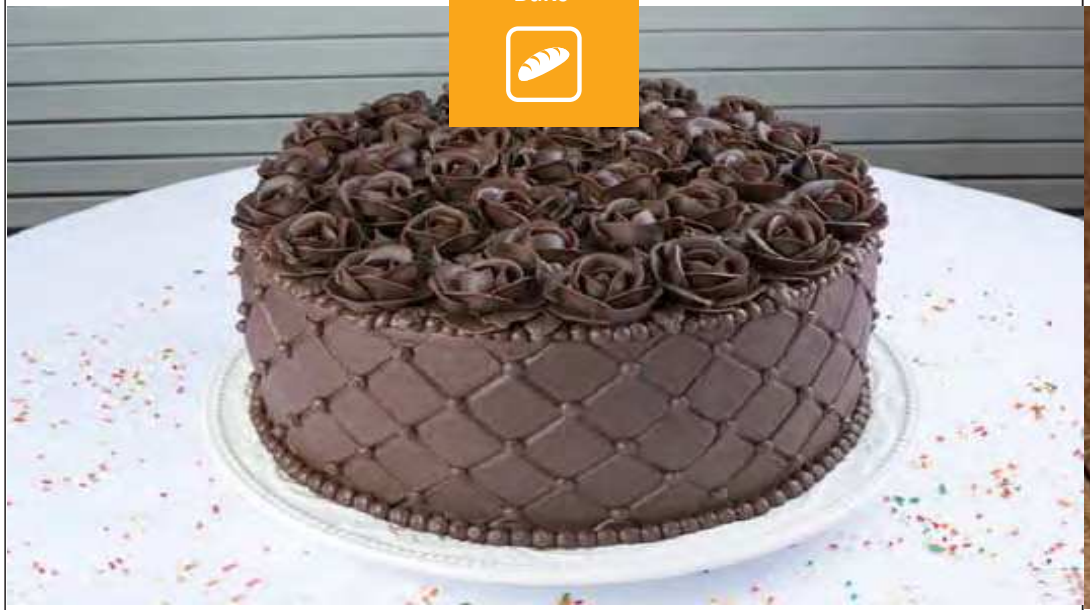
- 130 grams flour
- 50 grams powdered sugar
- 120 grams butter (softened)
- 1 egg
- 1-gram salt



Preparation:

1. Place butter into a large bowl. Add salt to butter using an electric mixer on low speed for 5-8 seconds.
2. Add sugar to the bowl in 2 increments, mixing on low speed for 5-8 seconds between increments.
3. Separate the yoke from the egg, mixing in the yolk into the butter for 5-8 seconds.
4. Sift the flour into the dough using a silicone spatula.
5. Place the dough into a piping bag fitted with a large star tip and pipe circles onto the parchment paper-lined baking pan.
6. Place the pan into preheated oven on the second layer.
7. Set to the “H-7" program or set the DIY function and bake at 360 °F with the top and bottom heater pipe selection for 14 minutes until the edges become golden.

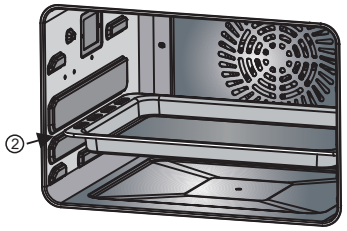
Bake



Chocolate Cake

Ingredients:

- 5 eggs
- 40 grams milk
- 40 grams olive oil
- 27 grams white sugar (for egg yolks)
- 67 grams white sugar (for egg whites)
- 20 grams cocoa powder
- 80 grams low gluten flour
- 54 grams hot water



Preparation:

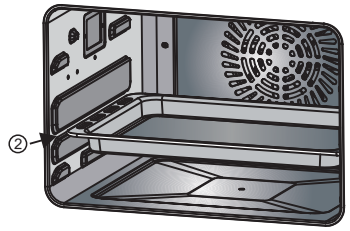
1. Separate the yokes from the eggs.
2. Egg Yolk Mixture: Add 20 grams of white sugar to the bowl containing the egg yolks, stirring evenly with a whisk. Add Stir in milk and olive oil. Sift the flour into the mixture using a silicone spatula.
3. Egg White Foam: Using an electric mixer, stir the egg white at low speed until foamy. Add the sugar in 3 increments and stir them with the whisk until small peaks form.
4. Cake Batter: Pour egg white mixture into egg yolk mixture in 3 increments, mixing between increments.
5. Cocoa Butter: Pour the cocoa powder into a separate bowl and whisk 50 grams of hot until smooth. Allow mixture to cool.
6. Pour the cocoa butter into the cake batter and stirring evenly with a silicone spatula. Pour the mixture into an 8-inch cake pan. Tap the pan to release any air bubbles.
7. Place the pan into the preheated oven on the second layer.
8. Set to the “H-6" program or set the DIY function and bake it at 300 °F with the top and bottom heater pipe selection for 50 minutes. Allow to cool before decorating.

Dried Fruit & Roasted Nuts

Roasted Cashews

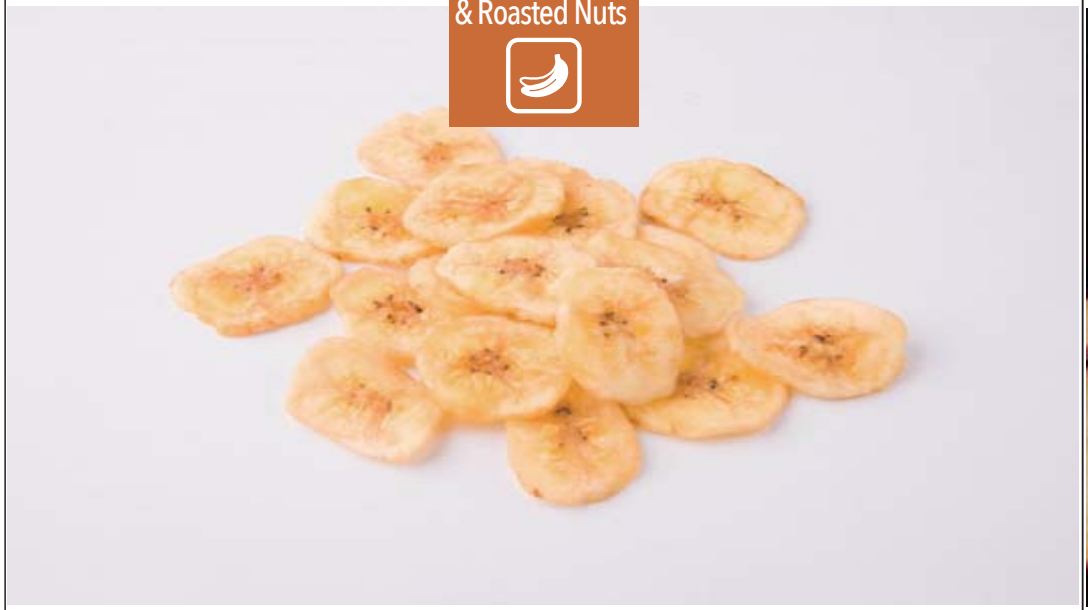
Ingredients:

- ½ lb. raw cashews



Preparation:

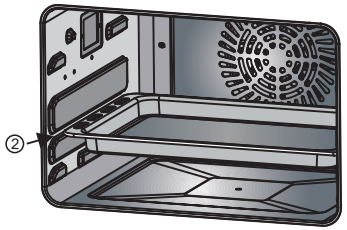
1. Wash and dry the cashews.
2. Line the oven pan with parchment paper and place the nuts evenly on the pan.
3. Place oven pan in the oven the second layer and start “L-9" program or the DIY function at 320 °F with the top and bottom heater pipe selection for 12 minutes.
4. Remove from the oven to cool completely.
5. Place in an airtight container or bag.



Dried Banana

Ingredients:

- 3 bananas
- Juice of 1 lemon
- 3 ounces of water



Preparation:

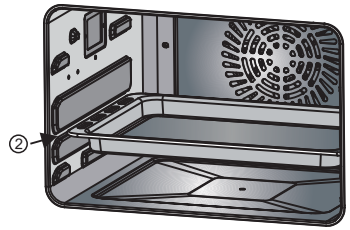
1. Juice the lemon to mix with 3 ounces of water.
2. Thinly slice bananas to about 1/8” thickness.
3. Brush the banana slices in the lemon/ water solution.
4. Line the oven pan with parchment paper and place the banana slices evenly on the pan.
5. Place oven pan in the oven second layer and start “L-1" program or the DIY function with the back heater convection selection at 150°F for 6 hours.
6. Remove from the oven to cool completely.
7. Place in an airtight container or bag.

Dried Fruit
& Roasted Nuts

Dried Apple

Ingredients:

- 3 apples
- ½ cup lemon juice
- 4 cups water



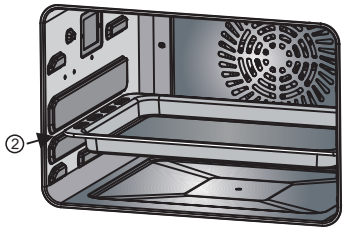
Preparation:

1. Peel and slice apples into about 1/3” thickness.
2. Combine water and lemon juice in a bowl.
3. Soak the apple slices in the lemon/water solution for about 30 minutes (the lemon juice helps prevent browning.)
4. Drain and pat dry the apples.
5. Line the oven pan with parchment paper and place the apple slices evenly on the pan.
6. Place oven pan in the oven the second layer and start “L-2" program or the DIY function and blow it(?) with the back heater convection selection at 150 °F for 6 hours.
7. Remove from the oven to cool completely.
8. Place in an airtight container or bag.

Raisins

Ingredients:

- 1 lb. grapes (any variety)



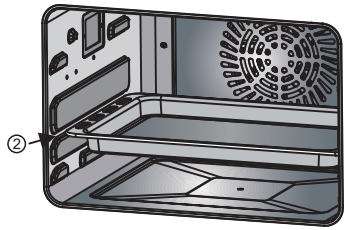
Preparation:

1. Wash the grapes.
2. Line the oven pan with parchment paper and place the apple slices evenly on the pan.
3. Place oven pan in the oven the second layer and start “L-3" program or the DIY function with the back heater convection selection at 195 °F for 7 hours.
4. Remove from the oven to cool completely.
5. Place in an airtight container or bag.

Dried Kiwi

Ingredients:

- 4 kiwis



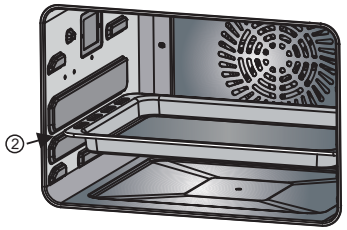
Preparation:

1. Peel and slice kiwis to 1/8” thickness.
2. Line the oven pan with parchment paper and place the apple slices evenly on the pan.
3. Place oven pan in the oven the second layer and start “L-4" program or the DIY function and blow it(?) with the back heater convection selection at 150 °F for 6 hours.
4. Remove from the oven to cool completely.
5. Place in an airtight container or bag.

Dried Lemon or Orange

Ingredients:

- 3 lemons or oranges



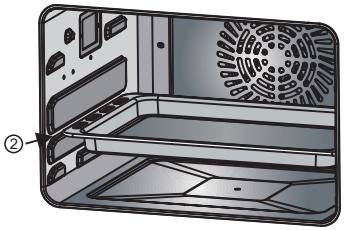
Preparation:

1. Slice fruit to 1/8” thickness.
2. Line the oven pan with parchment paper and place the apple slices evenly on the pan.
3. Place oven pan in the oven the second layer and start “L-5" program or the DIY function with the back heater convection selection at 150 °F for 6 hours.
4. Remove from the oven to cool completely.
5. Place in an airtight container or bag.

Roasted Almonds

Ingredients:

- ½ lb. raw almonds



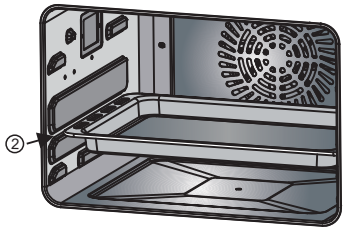
Preparation:

1. Wash and dry the almonds.
2. Line the oven pan with parchment paper and place the almonds evenly on the pan.
3. Place oven pan in the oven the second layer and start “L-6" program or the DIY function at 285 °F with the top and bottom heater pipe selection for 10 minutes.
4. Remove from the oven to cool completely when the almonds are golden and give off a nutty smell.
5. Place in an airtight container or bag.

Roasted Walnuts

Ingredients:

- ½ lb. raw walnuts



Preparation:

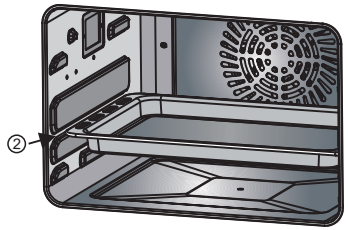
1. Wash and dry the walnuts.
2. Line the oven pan with parchment paper and place the walnuts evenly on the pan.
3. Place oven pan in the oven the second layer and start “L-7" program or the DIY function at 320 °F with the top and bottom heater pipe selection for 12 minutes.
4. Remove from the oven to cool completely.
5. Place in an airtight container or bag.

Dried Fruit
& Roasted Nuts

Roasted Macadamia Nuts

Ingredients:

- ½ lb. raw macadamia nuts



Preparation:

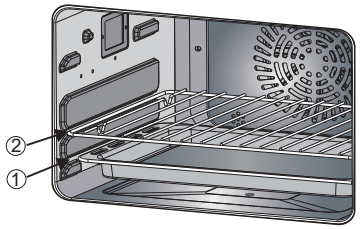
1. Line the oven pan with parchment paper and place the nuts evenly on the pan.
2. Place oven pan in the oven the second layer and start “L-8" program or the DIY function at 320 °F with the top and bottom heater pipe selection for 12 minutes.
3. Remove from the oven to cool completely.
4. Place in an airtight container or bag.

Air Fryer

Bacon

Ingredients:

- Bacon slices



Preparation:

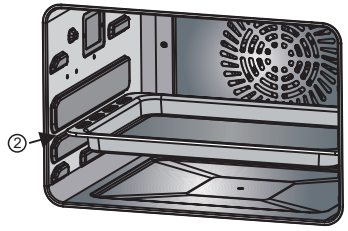
1. Line the oven pan with parchment paper or foil and place it into the oven on the first layer to collect oil and juices.
2. Place the bacon slices on the Grill Rack and place the grill into oven on the second layer.
3. Set the oven to the “P-9" program or set the DIY function at 395 °F with the back heater convection selection for 15 minutes.

Air Fryer

Pork Chops

Ingredients:

- ½ lb. boneless pork chops
- ¼ cup soy sauce
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 teaspoon brown sugar



Preparation:

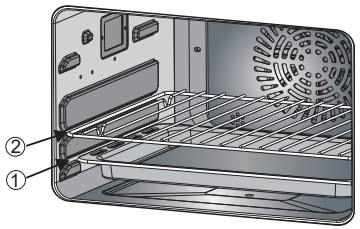
1. Pat the chops dry with a paper towel.
2. In a bowl combine the spices, brown sugar and soy sauce.
3. Marinate the chops for 20 minutes.
4. Preheat the oven.
5. Line the oven pan with parchment paper or foil and place the chops onto the pan.
6. Place the pan into the oven on the second layer.
7. Place the fish on Grill Rack and place the grill into oven on the second layer.
8. Start the “P-1" program and flip the chops after 10 minutes allowing the program to complete or set the DIY function at 410 °F with the back heater convection selection for 20 minutes.
9. Place the fillets in the oven pan on the second layer and set the oven to the “F-4" program or set the DIY function and roast at 210 °F with the top and bottom heater pipe selection for 20 minutes.

Air Fryer

Chicken Wings

Ingredients:

- 2½ pounds chicken wings and drumsticks
- 1 tablespoon baking powder
- ½ teaspoon salt
- Favorite Wing Sauce of choice



Preparation:

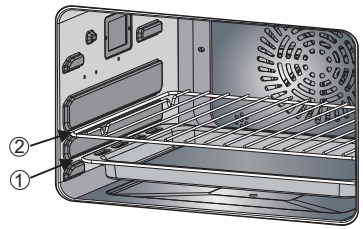
1. Pat dry wings and drumsticks with a paper towel.
2. Combine the baking powder and salt and coat the chicken with ½ of the mixture
3. Toss the chicken in the remaining half of the mixture.
4. Preheat the oven.
5. Line the oven pan with parchment paper or foil and place it into the oven on the first layer to collect oil and juices.
6. Place the wings in the Grill Rack and place the grill into oven on the second layer.
7. Set the oven to the “P-2" program or set the DIY function at 395 °F with the back heater convection selection for 10 minutes.
8. Flip the chicken on the pan and continue to cook for an additional 13 minutes.
9. Remove from oven and toss in your favorite wing sauce.

Air Fryer

Chicken Kabobs

Ingredients:

- 1/2-pound chicken breast cut into bite-sized pieces
- 2 bell peppers – color of your choice
- 1 red onion
- ½ tablespoon lime juice
- ½ teaspoon chili powder
- ½ teaspoon cumin
- 1 tablespoon extra virgin olive oil
- ½ teaspoon garlic powder
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper



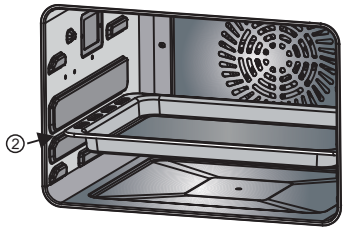
Preparation:

1. Cut chicken into bite-sized pieces
2. Add spices and oil to a bowl and marinate for 2-3 hours or overnight.
3. Cut bell peppers and onion into bite-sized pieces
4. Using air fryer skewers, thread the chicken and vegetables into the sticks.
5. Preheat the oven.
6. Line the oven pan with parchment paper or foil and place it into the oven on the first layer to collect oil and juices.
7. Place the kabobs on the Grill Rack and place the grill into oven on the second layer.
8. Set the oven to the “P-3" program or set the DIY function at 355 °F with the back heater convection selection for 18 minutes.
9. Flip the kabobs halfway though.

Meatballs

Ingredients:

- 1 lb. ground beef
- 1 egg
- 1 chopped onion
- 1 clove of minced garlic
- ½ teaspoon salt
- ¼ cup of seasoned breadcrumbs



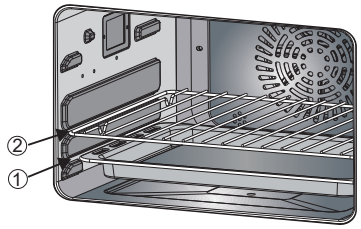
Preparation:

1. In a bowl, combine all ingredients.
2. Shape mixture into balls.
3. Preheat the oven.
4. Line the oven pan with parchment paper or foil and place meatballs evenly on the pan (may need to cook in batches.)
5. Place the pan into the oven on the second layer.
6. Set the oven to the “P-4" program or set the DIY function at 410 °F with the back heater convection selection for 18 minutes.
7. Flip the kabobs halfway though.

Pita Chips

Ingredients:

- 4 pitas
- 1 tablespoon extra virgin olive oil
- ½ teaspoon salt
- ½ teaspoon garlic powder
- Pinch of cayenne pepper



Preparation:

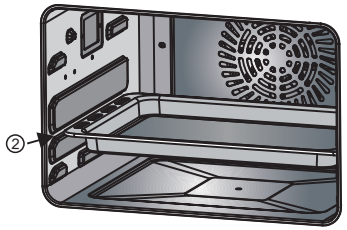
1. Cut pitas into 8ths.
2. Combine oil and spices in a bowl and toss pitas in the mixture.
3. Preheat the oven.
4. Line the oven pan with parchment paper or foil and place it into the oven on the first layer to collect oil and juices.
5. Place the pitas on the Grill Rack and place the grill into oven on the second layer.
6. Set the oven to the “P-5" program or set the DIY function at 430 °F with the back heater convection selection for 7 minutes.

Air Fryer

French Fries

Ingredients:

- ½ lbs. Frozen French Fries
- Salt



Preparation:

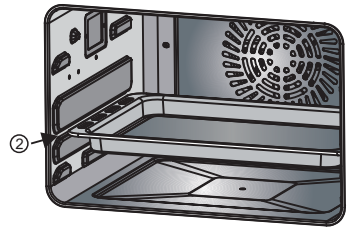
1. Place the fries in an even layer on the oven tray on the second layer in the oven.
2. Set to the “P-6" program or the DIY function to roast at 360 °F with the back heater convection selection for 12 minutes.
3. Remove from the oven and sprinkle with salt.

Air Fryer

Croutons

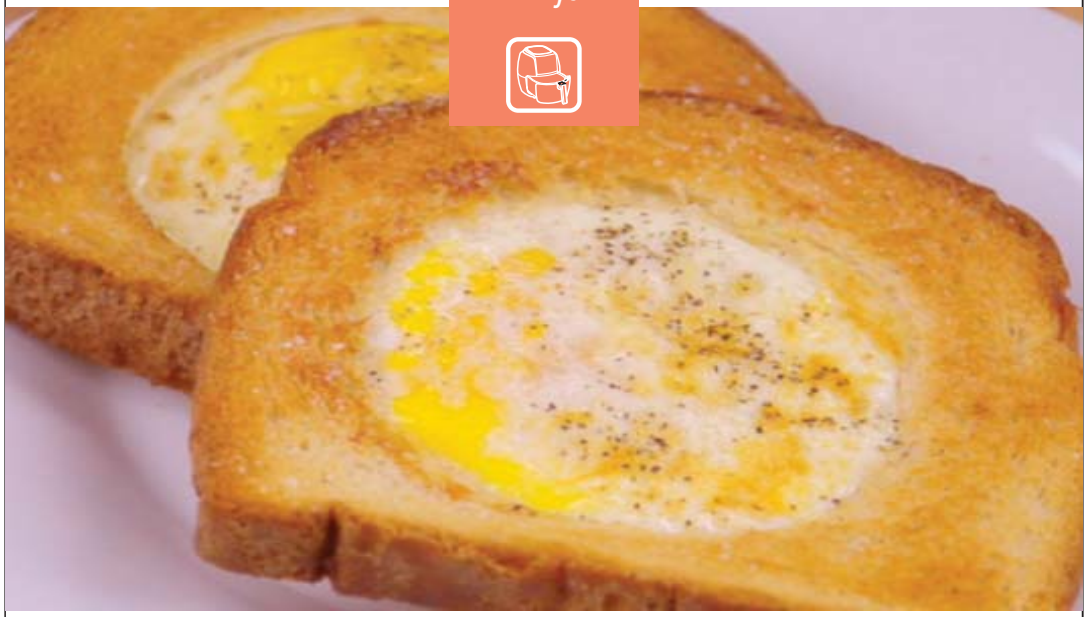
Ingredients:

- 6 slices thick cut bread such as baguette or Texas Toast
- 2 teaspoons extra virgin olive oil
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper



Preparation:

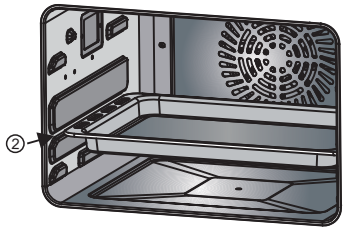
1. Slice bread into 1-inch cubes.
2. In a bowl, combine oil, salt, pepper.
3. Add bread cubes into mixture and toss to coat.
4. Line the oven pan with parchment paper or foil and spread croutons in an even layer on the oven tray and place on the second layer in the oven.
5. Set to the “P-7" program or the DIY function to roast at 285 °F with the back heater convection selection for 14 minutes.



Egg in a Hole

Ingredients:

- 2 slices of bread
- 2 eggs
- 2 grams salt
- 1 gram pepper
- 50 grams Shredded cheese
- 50 grams bacon
- 20 grams butter



Preparation:

1. Spread the butter on the tray surface evenly. Place the slices of bread on the tray.
2. Chop bacon into small bits. Place the bacon bits and shredded cheese on bread's outer-ring.
3. Crack and place an egg on each bread's center. Add salt and pepper to taste.
4. Put the tray into oven second layer and start air fryer function “P-8" program or set DIY function back heater convection at 355°F for 18 minutes.